



# GROUNDWORK

## technical info

**VARIETAL**

100% counoise

**VINTAGE**

2021

**APPELLATION**

central coast

**VINEYARD**

organic and sustainably farmed grapes hand harvested from Pomar Junction (45%), Derby (30%), Coquina (25%)

**FERMENTATION**

native fermentation started in the vineyard.  
100% carbonic maceration in closed topped tanks for 21 days.

**BOTTLING**

bottled unfinned and unfiltered with minimal SO2 added.

**PRODUCTION**

668 cases

**ALCOHOL**

11% by volume

**RELEASE DATE**

march 1, 2022

**SERVING RECOMMENDATION**

best served chilled. cheers!

## unabashed

Bright, playful & resolute. A beauty once unheeded,  
this counoise finds autonomy through exuberance.  
Do not fear the voice of the youth.

## tasting notes

agua de jamaica, cranberry, white pepper, violets, pomegranate, oakmoss

## about groundwork

Groundwork is all about the fundamentals. Putting to use the empirical knowledge he has gained from making wine for his first label, Sans Liege Wines, Curt Schalchlin seeks to bring his experience to a new set of wines that embrace the soul and simple living of the Rhône. Groundwork is built upon Curt's comfort and confidence as a winemaker, instructing him to trust in the fruit, the vineyards, and his own rich experience as guides.